

# -FRANCESCA-

## PINTXOS

Egg Salad with Boqueron	4
Tuna Stuffed Piquillo, Boqueron, Ali	8
Creamed Leeks, Membrillo, Idiazabal, Jamon Serrano	6
Brandada di Bacalao	8
Brotxeta of Mushroom, Morcilla, Seti Ani	4

## JAMONES

Serrano	8
Iberico	12

## PARA PICAR (SNACKS)

Boquerones	7
Spiced Marcona Almonds	7
Olives	7
Setti Anni Peppers	7

## SALAD

White and Green Asparagus, Ali Oli, Migas	12
Roasted Beets, Valderon, Red Watercress	12
Garbanzos, Chopped Herbs, Salmorejo	10
Bitter Greens with Sherry Vinaigrette	10

## SMALL PLATES

Dry-Aged Beef Tartare, cauliflower cream, roasted mushrooms, pickled garlic	16
Creamy Fideua with Idiazabal	14
Warm Ragout of Seasonal Beans	12
Chilled Braised Octopus	16

## RACIONES

Marinated Mackerel Escabeche 14

Local Fish en Salsa Verde 22

Patatas Riojanas 13

Albondigas, Spicy Tomato, Queso de Cabra 18

Chilled Roasted Sirloin with Seti Ani Vinaigrette 23

## CHEESE

one - \$6 three - \$18 four - \$21

**Valderon** - Pungent but balanced blue (cow & goat)

**Idiazabal** - Full flavored, firm, salty (sheep)

**Torta Del Casar** - Soft, acidic, creamy (sheep)

**Roncal** - Balanced, piquant persistent flavor (sheep)

**Queso De Cabra** - Soft crumbly, salty & mild (goat)

## DESSERT

ARROZ CON LECHE 9

DULCE DE LECHE 9

*We use local & organic products whenever possible.*

*Francescany.com 212-253-2303*



## GLOSSARY

**ALBONDIGAS** – al-bon-dee-gas.

Meatballs. Often made with lamb with a Mediterranean influence.

**BOQUERÓN** – bo-care-own. Anchovy filets descaled and cured in vinegar, garlic, and parsley.

**BRANDADA** – bran-dah-dah. An emulsion of rehydrated salt cod, potato, and olive oil. A rich creamy potato and salt cod. Known as brandade in France.

**BROTXETA** – bro-shet-uh. A Basque word for skewer, or food served on skewers.

**DULCE DE LECHE** – dulch-ay de lech-ay. A caramel made from slowly heating condensed or sweetened milk. Prepared in our case by boiling a can of condensed milk until the sugars caramelize.

**ESCABECHE** – ess-kah-besh. A classic Mediterranean preparation where a protein (usually fish) is poached and then marinated in an acidic marinade. The protein is then generally served at room temperature.

**FIDEUA** – fid-ay-wah. An Valencian noodle dish, classically prepared much like a paella with pasta replacing the rice.

**JAMON IBERICO** – ham-ohn ee-bear-ee-co. Ham made from black Iberian pigs, called “pata negra” in Spain. The pata negra are well-regarded for the quantity and marbling of their fat. There are several levels of Iberico ham, all of which are cured for at least two years. Unavailable in the US until 2007.

**JAMON SERRANO** – ham-ohn sare-ah-no. Spanish ham, literally “Mountain Ham”, cured and served raw in paper-thin slices. The broadest category of Spanish

ham. The hind leg of a Spanish pig, trimmed and cleaned, covered in salt for two weeks to draw out moisture, then washed and hung to dry for six months. The hams are then hung in a cool place for at least six months.

**MARCONA ALMONDS** – mar-coh-nah. A small, round almond native to Spain. Prized because of its softer texture than other almonds, and its delicate and sweet flavor. Often served fried or roasted with spices.

**MEMBRILLO** – mem-bree-yoh. A quince paste, cooked down to a gelatinous texture. Generally sold in blocks and used in pastries or served with a cheese plate.

**MINESTRA** – mee-nest-ruh. A blend of preserved vegetables.

**MORCILLA** – more-see-uh. The Spanish name for blood sausage, typically a blend of pork blood and fat, rice, onions, and salt. A rich, savory sausage.

**PATATAS RIOJANAS** – pa-tah-tas ree-o-ha-ahs. Potatoes in the style of Rioja, a classic tapas preparation of potatoes simply stewed with chorizo, pimenton, and onions.

**PINXTOS** – peen-chohs. Snacks, typically bar snacks, of Northern Spain and specifically Basque country. Pinxtos is the Basque spelling of the Spanish word pincho, which literally means “spike,” for the toothpick that typically sticks the snack together.

**PIQUILLO PEPPERS** – puh-kee-yo. Traditional peppers grown in Northern Spain. Small, red peppers, which are roasted over embers before being peeled, de-seeded, and packed into cans. A combination of sweetness, spiciness, and a slight smokiness, but not overly spiced.

**SALMOREJO** – sal-more-ay-ho. A puree based around tomatoes and bread, basically a thicker version of gazpacho. Served cold, flavored with garlic, vinegar, and olive oil.

